

**§ 51.2850**

**§ 51.2850 Diameter.**

*Diameter* means the greatest dimension measured at right angles to a straight line running from the stem to the root.

**§ 51.2851 Badly misshapen.**

*Badly misshapen* means that the onion is so misshapen that its appearance is seriously affected.

**§ 51.2852 Serious damage.**

*Serious damage* means any specific defect described in this section; or any equally objectionable variation of any one of these defects, any other defect, or any combination of defects, which seriously detracts from the appearance, or the edible or marketing quality of the onions. The following specific defects shall be considered as serious damage:

(a) Watery scales when more than the equivalent of two entire outer fleshy scales are affected by an off-colored, water-soaked condition. The off-color must be of some shade of brown or yellow;

(b) Dirt, staining or other foreign matter when more than 25 percent of the onions in a lot are badly stained. Onions with adhering dirt or other foreign matter shall be judged on the same basis as stained onions;

(c) Seedstems when more than ½ inch in diameter;

(d) Sprouts when the visible length is more than ½ inch;

(e) Mechanical when any cut extends deeper than two fleshy scales, or when cuts seriously damage the appearance of the onion; and,

(f) Dry sunken areas when extending deeper than one fleshy scale, or when affecting an area equivalent to that of a circle 1 inch in diameter on an onion 2¾ inches in diameter, or correspondingly lesser or greater areas on smaller or larger onions.

**§ 51.2853 One type.**

*One type* means that the onions are within the same general color category.

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**METRIC CONVERSION TABLE**

**§ 51.2854 Metric conversion table.**

| Inches      | Millimeters<br>(mm) |
|-------------|---------------------|
| 1/8 .....   | 3.2                 |
| 1/4 .....   | 6.4                 |
| 3/8 .....   | 9.5                 |
| 1/2 .....   | 12.7                |
| 5/8 .....   | 15.9                |
| 3/4 .....   | 19.1                |
| 7/8 .....   | 22.2                |
| 1 .....     | 25.4                |
| 1 1/4 ..... | 31.8                |
| 1 1/2 ..... | 38.1                |
| 1 3/4 ..... | 44.5                |
| 2 .....     | 50.8                |
| 2 1/2 ..... | 63.5                |
| 2 3/4 ..... | 69.9                |
| 3 .....     | 76.2                |
| 3 1/2 ..... | 88.9                |
| 4 .....     | 101.6               |

**Subpart—United States Standards  
for Grades of Apricots**

SOURCE: 59 FR 49340, Sept. 28, 1994, unless otherwise noted.

**GRADES**

**§ 51.2925 U.S. No. 1.**

“U.S. No. 1” shall consist of apricots of one variety which are mature but not soft, overripe, or shriveled and which are well formed, free from decay, cuts, skin breaks, and worm holes and free from damage caused by limbrubs, russetting, growth cracks, dirt, scab, scale, hail, bruises, disease, insects, or mechanical or other means. For tolerances see § 51.2928.

**§ 51.2926 U.S. No. 2.**

“U.S. No. 2” shall consist of apricots of one variety which are mature but not soft, overripe or shriveled and which are free from decay, cuts, skin breaks, and worm holes and free from serious damage caused by limbrubs, growth cracks, dirt, scale, hail, bruises, disease, insects, or mechanical or other means. For tolerances see § 51.2928.

**MARKING AND PACKING REQUIREMENTS**

**§ 51.2927 Marking and packing requirements.**

The minimum size or numerical count of the apricots in any package shall be plainly labeled, stenciled, or otherwise marked on the package.